OPERATING INSTRUCTIONS

Panasonic DIMENSION 4 Premier/Plus Microwave/Combination Oven

Premier
Plus

This appliance was produced to BS 800.

IMPORTANT:
Do not discard these operating instructions — they should be kept for further reference along with your cookbook.

Panasonic®

Before operating this oven, please read these instructions carefully.

Installation

Examine Your Oven

Unpack oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify dealer immediately if unit is damaged. Do NOT install if unit is damaged.

Guarantee Card

Fill out and post the pre-addressed guarantee card.

Earthing Instructions

IMPORTANT FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY EARTHED. When a wall socket is not earthed, it is the personal responsibility and obligation of the customer to have it replaced with a properly earthed wall socket.

WARNING

1. The door seals and door seal areas should be cleaned with a damp cloth.
2. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by service technician trained by the manufacturer.
3. It is dangerous for anyone other than a sevice technician trained by the manufacturer to perform repair service.
4. The appliance shall not be operated by Microwave or Combination WITHOUT FOOD IN THE OVEN, operation in this manner being likely to damage the appliance.

WARNING:
THIS APPLIANCE MUST BE EARTHED.
IMPORTANT:
The wires this mains lead are coloured in accordance with the following code:

Green-and yellow:	Earth
Blue:	Neutral
Brown:	Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured makings identifying the terminals in your plug, proceed as follows: The wire which is coloured GREEN-and-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the safety earth symbol ⏚ or coloured GREEN or GREEN-and-YELLOW. The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured BLACK. The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured RED.

Voltage and Power Warning

The voltage used must be the same as specified on this microwave/combination oven. Using a higher voltage than that which is specified is dangerous, and may result in a fire or other type of accident causing damage.
N.B. 13 AMP FUSE REQUIRED IN PLUG.

Placement of Oven

1. Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow.
2. Do not block air vents on the rear, top and bottom of the cabinet. Do not place any articles on the top of the oven. If air vents are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable with blank display until it has cooled.
3. Do not place the microwave/combination oven on a *shelf* directly above a gas or electric hob. Otherwise the oven may be damaged.
4. Do not allow mains cable to touch cabinet surface.
5. This oven was manufactured for domestic use only.

Built In

1. In case of fitting into an oven housing, please use Panasonic's Trim Kit NN-TKD01 (for NN-D801/D501), NN-TKD51 (for NN-D851/D551) referring to the Trim Kit's Instruction Manual for details.
2. Microwave/combination ovens should not be built into a unit directly above a top front venting conventional cooker. A gap of at least 15 cm(6 inches)should be left. It is important that the microwave draws in cool air. A microwave/combination oven which is built under a work surface must have adequate air circulation and must have a vent in the work surface.

Caution Points

1. Before use:

Before using CONVECTION, BAKE, COMBINATION or GRILL function for the first time, operate the oven without food on GRILL 1 for 20 minutes. This will allow the oil that is used for rust protection to be burned off. Remove all accessories from oven including turntable.

2. Hot Surfaces:

Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during CONVECTION, BAKE, COMBINATION and GRILLING. Use care when opening or closing door and when inserting or removing food and accessories.
The oven has heaters situated in the top and bottom of the oven. After using the CONVECTION, BAKE, COMBINATION and GRILL functions, the roof, walls and floor will be very hot.

3. Cord/Plug:

If the supply cord of this appliance is damaged, it must be replaced by the special cord available only from the manufacturer.
Do not immerse cord, plug or oven in water. Keep cord away from heated surfaces. Do not let cord hang over the edge of table or work top. Do not plug your oven in via an extension cable as this can be dangerous. It is important to plug the oven directly to a wall socket.
The back of the appliance heats up during use. Do not allow the cord to be in contact with the back of the appliance.

4. Door Seals:

Do not attempt to tamper with or make any adjustments or repairs to door, control panel housing, safety interlock switches or any other part of the oven. Do not remove outer panel from oven.

5. Oven Light:

This appliance including the oven lamp should be serviced only by service technician trained by the manufacturer.

6. Do not use outdoors.

7. When the oven is not being used, do not store any objects other than oven accessories inside the oven in case it is accidentally turned on. In case of electronic failure, oven can only be turned off at wall socket.

General Information

1) Cooking Times

- As MICROWAVE cooking times are much shorter than other cooking methods it is essential that recommended cooking times are not exceeded without first checking the food.
- Cooking times given in the cookbook are approximate. Factors that may affect cooking times are: preferred degree of cooking, starting temperature, altitude, volume, size and shape of foods and dishes used. As you become familiar with *the oven, you will be able to adjust these factors.*
- It is better to undercook rather than overcook foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times.

Important

If the recommended cooking times are exceeded the food will be spoiled and in extreme circumstances could catch fire and possibly damage the interior of the oven.

2) Standing Times

- Standing Times are essential for foods cooked or reheated by MICROWAVE or COMBINATION. Stand times are times "after" the cooking program is complete where the food is left either in the oven or on your worktop in its cooking dish. During the STAND TIME, heat will continue to conduct to the centre to cook the food completely.
  The denser the food, the longer the stand time e.g. joints of meat require stand times of approx 15 mins. Reheated foods also require a standing time to allow heat to equalize through the food. See cookbook for Reheat instructions.

3) Small Quantities of Foods

- Particular attention should be paid to heating small quantities of food and items such as jacket potatoes and Christmas puddings.
- Small quantities of food or foods with low moisture content can burn, dry out or catch on fire if cooked too long. If materials inside the oven should ignite, keep oven door closed, turn oven off, and switch off at socket and remove plug from socket if possible or shut off power at the fuse or circuit breaker panel.

4) Christmas Puddings

- It is important to correctly set the cooking time for puddings such a Christmas Pudding which has a high fat and sugar content. If the pudding is heated by MICROWAVE for too long, it can ignite. NEVER LEAVE UNATTENDED.

5) Eggs

- Do not boil eggs in their shell by MICROWAVE. Pressure may build up and the eggs will explode.

6) Piercing Skin

- Potatoes, apples, egg yolks, whole vegetables and sausages are examples of food with non porous skins. These must be pierced using a fork before cooking by MICROWAVE to prevent bursting.

7) Deep Fat Frying

- Do not attempt to deep fat fry in your oven.

8) Meat Thermometer

- Use a meat thermometer to check the degree of cooking of roasts and poultry only when meat has been removed from oven. If undercooked, return to oven and cook for longer at the recommended power level or on the appropriate COMBINATION program.

  Do not use a conventional meat thermometer when using MICROWAVE or COMBINATION mode.

9) Liquids

- When heating liquids by microwave, the liquid may sometimes have delayed "eruptive boiling". This causes the liquid to erupt when it is removed from the oven. ALL LIQUIDS must be stirred BEFORE heating.

10) Paper, Plastic

- Carefully attend the appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
- Remove wire twist-ties from roasting bags before placing bags in oven.
- Do not use re-cycled paper products, as they may contain impurities which may cause sparks and/or fires when used, unless packaging states they are specifically designed for MICROWAVE use.

11) Reheating

- It is essential reheated food is served "Piping Hot".
- Always check before serving and if in doubt return food to *oven for further heating.*

Turntables (Glass/Metal)

1. Do not operate the oven without the Glass Turntable in place when cooking by MICROWAVE. Remove Glass Turntable, when using GRILL and CONVECTION/BAKE/ COMBINATION. Please refer to cookbook in detail.
2. For MICROWAVE, use Glass Turntable.
   For COMBINATION, use Metal Turntable.
   Only use the Turntables specifically designed for this oven. Do not substitute any other Tray.
3. If the Glass Turntable is hot, allow to cool before cleaning. If the Turntable is hot, Do NOT dip the Turntable into water directly and Do NOT pour water on the Turntable for cleaning.
4. Turntable can turn in either direction.
5. If food or dish on Turntable touches oven walls, causing the turntable to stop moving, the turntable will automatically rotate in opposite direction. This is normal. However, if food jams against wall of oven, reposition food and RESTART.
6. Do NOT cook directly on Turntable (Glass Tray), when cooking by MICROWAVE. Always place food in a dish, or on a rack set in a dish. One exception to this rule is Jacket Potatoes, which may be placed directly onto Turntable. Follow specific instructions in the Panasonic cookbook for proper use of oven accessories and cookware.
7. While cooking by MICROWAVE or COMBINATION, Turntable may vibrate. This will not affect cooking performance.

Accessories:

Follow specific instructions in the Panasonic cookbook for proper use of oven accessories and cookware.

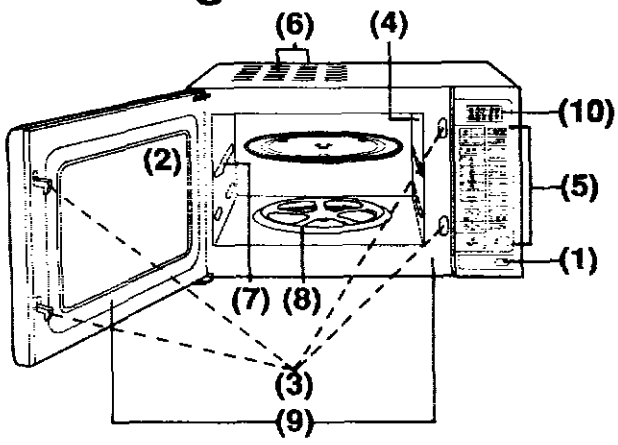
Fan Motor Operation

After using BAKE, CONVECTION, COMBINATION and GRILLING fan motor always rotates for approx. 5 minutes to cool the electric components. This is normal and you can take out food even though fan motor operates. You can continue using the oven during this time on a manual program.

Oven Light

THIS APPLIANCE INCLUDING THE OVEN LAMP SHOULD BE SERVICED ONLY BY SERVICE TECHNICIAN TRAINED BY THE MANUFACTURER.

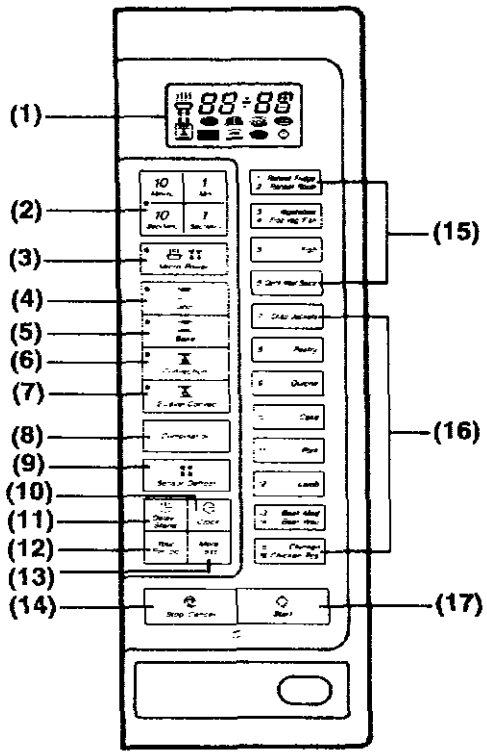
Feature Diagram



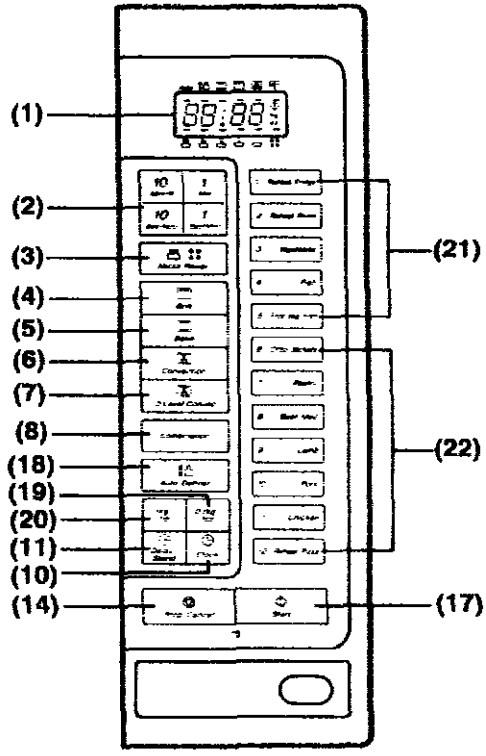
(1) Door Release Button
(2) Oven Window
(3) Door Safety Lock System
(4) Oven Air Vents
(5) Control Panel
(6) External Oven Air Vents
(7) Slide in Shelf Guides
(8) Metal Turntable Support
(9) Door Seal Area
(10) Display Window

Control Panel

Premier
NN-D801/NN-D851



Plus
NN-D501/NN-D551



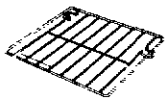
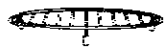
*** Controls with Auto Count-Up Feature**

(1) Display Window
(2) Time Pads*
(3) Micro Power Pad*
(4) Grill Pad*
(5) Bake Pad*
(6) Convection Pad*
(7) 2 Level Convection Pad*
(8) Combination Pad
(9) Sensor Defrost Pad
(10) Clock Pad
(11) Delay/Stand Pad
(12) Your Recipe Pad
(13) More/Less Pad
(14) Stop/Cancel Pad
(15) Auto Programs by Sensor MICROWAVE
(16) Auto Programs by Sensor COMBINATION
(17) Start Pad
(18) Auto Weight Defrost Pad
(19) 0.1kg/1oz pad*
(20) 1kg/1lb pad*
(21) Auto Weight Cook Programs MICROWAVE
(22) Auto Weight Cook Programs COMBINATION

Oven Accessories

The following is a chart in which you will find the correct use of the accessories in the oven.

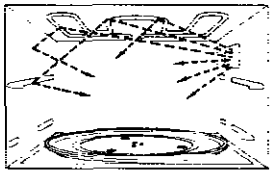
	Glass Turntable	Plastic Defrost Rack (NN-D801/D851)	Metal Turntable	Solid Shelf
Microwave	YES	YES (DEFROST only)	NO	NO
Grill	NO	NO	NO	YES
Bake	NO	NO	YES	YES
Convection	NO	NO	YES	YES
2 Level Conv.	NO	NO	NO	YES (Lower Level)
Combination	NO	NO	YES	NO
Display (NN-D801/D851)				

	Rack Shelf	Round Splash Guard	Square Splash Guard	Round Wire Rack
				
Microwave	NO	NO	NO	NO
Grill	NO	NO	YES	NO
Bake	YES	NO	NO	NO
Convection	YES	NO	NO	NO
2 Level Conv.	YES (Upper Level)	NO	NO	NO
Combination	NO	YES	NO	YES
Display (NN-D801/D851)				

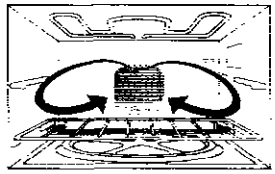
Cooking Modes

The accessories shown below on CONVECTION and BAKE Modes may vary depending on recipe/dish used.

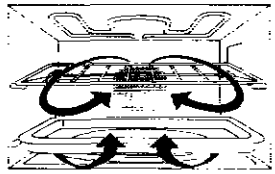
MICROWAVE



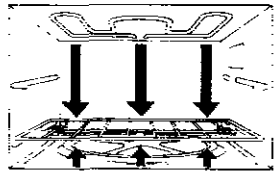
CONVECTION



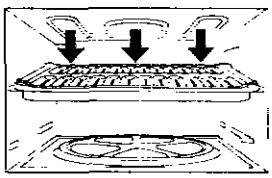
2 LEVEL CONV.



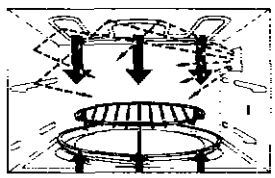
BAKE



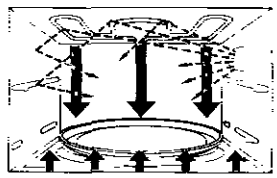
GRILL



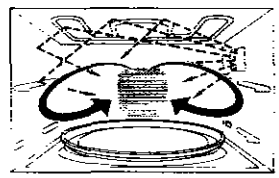
GRILL COMBINATION



BAKE COMBINATION



CONV. COMBINATION



----→Microwave

——→Heater

Controls and Operation Procedure

Step by Step Display (Plus model):

To assist you in programming the oven easily, the next operation for you to press is indicated in the display window.

•Set the cooking time.
e.g. after selecting a POWER level.

•Set the weight.
e.g. after selecting AUTO DEFROST.

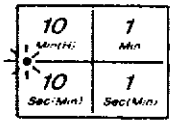
•Select Heater Mode.
e.g. after pressing COMBINATION Pad.

•Select Microwave Power Level.
e.g. after selecting Heater Mode when using COMBINATION.

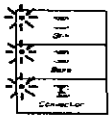
•Press Start Pad.
e.g. after selecting an AUTO program or a POWER LEVEL and a TIME.

Illuminated Sequence Touch Control (Premier model):

To assist you in programming the oven easily, the next operation for you to press is indicated by the flashing light on the pad.



•Set the cooking time by pressing these pads.
e.g. after selecting a Microwave Power Level.



•Select the desired heater mode.
e.g. after selecting Combination.

•Select the desired microwave power by pressing this pad.
e.g. after selecting heater mode at combination cooking.

STOP/CANCEL Pad:

Before cooking: One tap clears your instructions.
During cooking: One tap temporarily stops the cooking process. Another tap cancels all your instructions and time of day appears in display window.

START Pad:

One tap allows oven to begin functioning.
If door is opened or STOP/CANCEL pad is tapped once during oven operation, press START Pad, to resume cooking.

Kg/lb Conversion (Plus model):

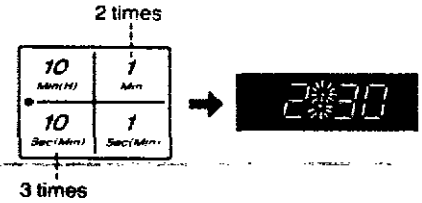
When using the Auto Weight Defrost feature and most Auto Programs, the oven automatically displays the kg symbol. If you wish to use the lb/oz to enter your weight in Imperial, press START pad directly after plugging the oven in but before setting the clock.
This procedure must be repeated in the event of a power failure. To change from "kg" to "lb" once the clock has been set, unplug oven and then plug in again.

To Set Clock:

When oven is first plugged in, "88:88" will appear in the display window.

Step 1. Press the CLOCK Pad.
▶The colon will start to blink.

Step 2. Enter time of day by pressing appropriate TIME Pads.
▶Time appears in display window; colon is still blinking.
Example: To set 2:30 pm,
press TIME Pads as follows:



Step 3. Press CLOCK Pad.
▶Colon stops blinking; time of day is entered and locked into display.

NOTES ON CLOCK:
1. To reset time of day, repeat Step 1 through to Step 3.
2. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
3. This is a 12 hour clock, not a 24 hour clock. Oven will not operate whilst 24 hour clock e.g. 14:30 is set.

Adding Extra Cooking Time:

When cooking by Microwave, Grill, Convection, 2 level convection, Bake or Combination it is possible to add on up to 9 minutes extra cooking time, by pressing the 1 minute pad before the final cooking time has elapsed.

Door Release:

Opening the door during cooking will stop the cooking process without cancelling the program. Cooking resumes as soon as the door is closed and START pad is touched. The oven light will turn on and stay on whenever the door is opened.

Beep Sound:

When a pad is touched correctly, a beep will be heard. If a pad is touched and no beep is heard, the unit has not or cannot accept the instruction. The oven will beep twice between programmed stages. At the end of any complete program, the oven will beep 5 times.
At the end of preheating on CONVECTION, BAKE or GRILL functions, the oven will beep 3 times.

Microwave Cooking and Defrost

Selecting Micro Power Level:

The Micro Power Pad automatically counts down from HIGH to WARM when finger is held on Micro Power Pad.The chart shows approximate wattage for each power level and shows the symbol that will appear in the oven display window.

	HIGH power	800 W	1 press
	DEFROST power	270 W	2 presses
	MEDIUM power	560 W	3 presses
	LOW power	420 W	4 persses
	SIMMER power	240 W	5 presses
	WARM power	90 W	6 presses

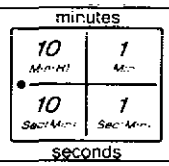
Use of accessory:

Glass Turntable

1.

•Select cooking power by pressing Micro Power Pad.

2.



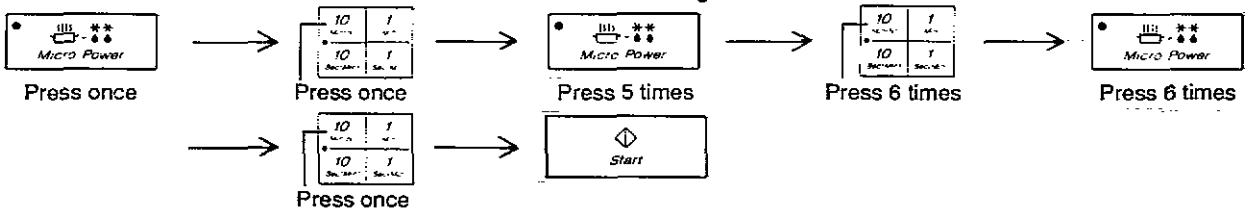
•Set cooking time by pressing Time Pads. (up to 99 minutes and 99 seconds for a single stage)

3.

•Press Start Pad.

Notes:

For 2 or 3 stage cooking, repeat steps 1 to 2 above before pressing Start Pad.
e.g. Casserole — High 10 mins to bring casserole to boil. Simmer 60 mins to cook.
Warm 10 mins to allow flavours to continue blending.



Your Recipe (Premier model)

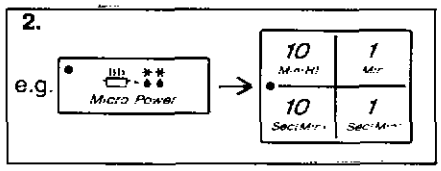
To assist you in using your oven for regular reheating tasks, you are able to preprogram your oven for a specific power level and time that is convenient for you.

To set Memory Recipe Program:

1.

•Press Your Recipe Pad.

2.



•Program desired cooking program.

3.

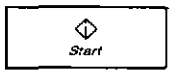
•Press Your Recipe Pad.
If you press Start Pad, cooking will start and cooking program is set.

To use Your Recipe:

1.

•Press Your Recipe Pad.

2.



•Press Start Pad.

Notes:

1. Auto Program cannot be programmed into memory.
2. It is possible to program in microwave, convection, bake, grill and combination with time.
3. Your Recipe Pad can be programmed for one stage.
4. Your Recipe Program will be cancelled if power supply is off or plug gets disconnected.

Convection Cooking (with fan)

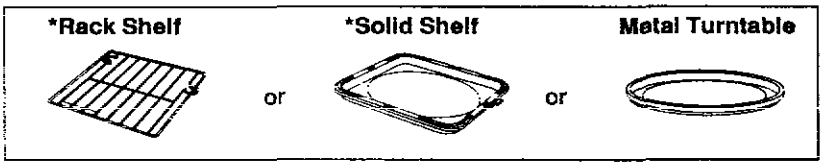
The Convection Pad offers a choice of convection temperatures from 100 - 250°C in 10°C increments. For quick selection of the most commonly used cooking temperatures, the temperatures start at 150°C and count up to 250°C then 100°C, 110°C etc.

Changing Oven Temperature during Convection/2 Level Convection:

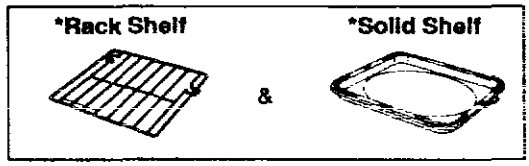
During cooking, If the convection or 2 level convection pad is pressed, the original temperature will be displayed in the display window for 5 secs. The display will then revert to remaining cooking time.
If you wish to change the temperature, repress convection, or 2 level convection pad (within the 5 secs) until the new desired temperature is displayed. The oven will continue to cook at the new temperature for the remaining cooking time displayed.

Use of Accessory:

One Level Cooking

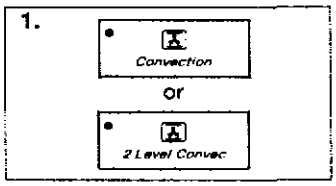


2 Level Cooking

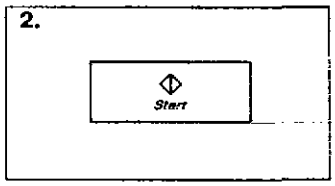


* Please place rack shelf and solid shelf into oven ensuring arrow points to back wall of oven.

Convection Cooking with Preheating:

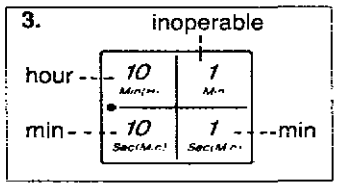


•Press Convection Pad or 2 Level Convection Pad until desired oven temperature appears in display window.

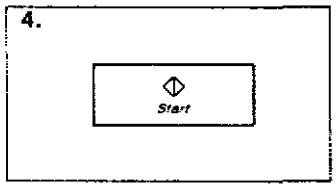


•Press Start Pad.

Note on Preheating:
Do not open door during preheating. After preheating 3 beeps will be heard and the "P" will flash in display window. Open oven door and place food inside oven. If oven door is not opened after preheating, oven will maintain the selected temperature for 30 minutes. After 30 minutes, oven will shut off automatically and revert to time of day.



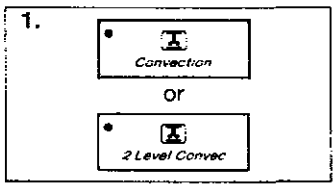
•After preheating, place food in oven. Then set cooking time using the pads as shown.



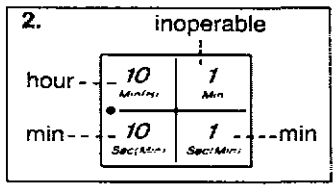
•Press Start Pad.

Notes on Cooking:
1. When selected cooking time is less than one hour, time counts down second by second.
2. When selected cooking time is over one hour, time counts down minute by minute until only "1H 00" (1 hour) remain. Display then indicates minutes and seconds and counts down second by second.

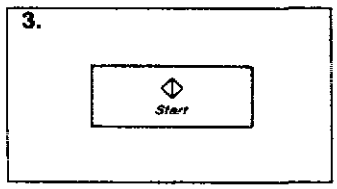
Convection Cooking without Preheating:



•Press Convection Pad or 2 Level Convection Pad until desired oven temperature appears in display window.



•Set cooking time using the pads as shown.



•Press Start Pad.

N.B. For many foods it is not necessary to preheat when cooking by convection.

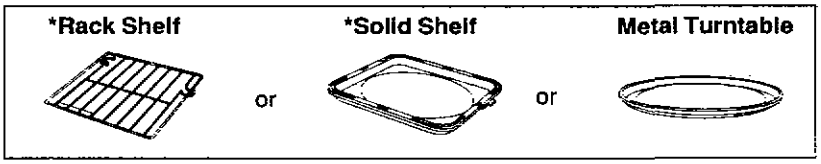
Baking (without fan)

The Bake Pad offers a choice of baking temperatures from 40, 100 - 250°C in 10°C increments. For quick selection of the most commonly used cooking temperatures, the temperatures start at 150°C and count up to 250°C then 40°C, 100°C, 110°C etc.

Changing Oven Temperature during Bake:

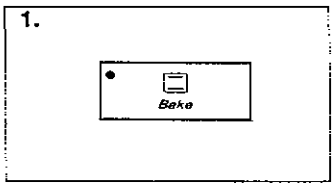
During cooking, if the Bake pad is pressed, the original temperature will be displayed in the display window for 5 secs. The display will then revert to remaining cooking time.
If you wish to change the temperature, repress Bake pad (within the 5 secs) until the new desired temperature is displayed. The oven will continue to cook at the new temperature for the remaining cooking time displayed.

Use of Accessory:

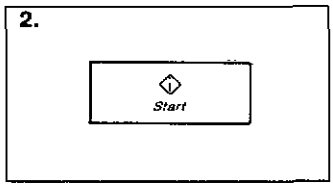


* Please place rack shelf and solid shelf into oven ensuring arrow points to back wall of oven.

Baking with Preheating:

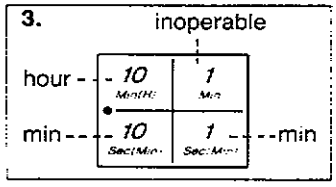


•Press Bake Pad until desired oven temperature appears in display window.

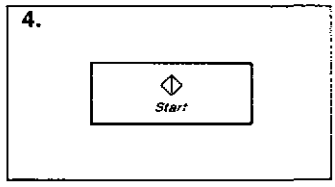


•Press Start Pad.

Notes on Preheating:
Do not open door during preheating. After preheating 3 beeps will be heard and the "P" will flash in display window. Open oven door and place food inside oven. If oven door is not opened after preheating, oven will maintain the selected temperature for 30 minutes. After 30 minutes, oven will shut off automatically and revert to time of day.



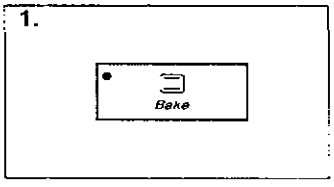
•After preheating, place food in oven. Then set cooking time using the pads as shown.



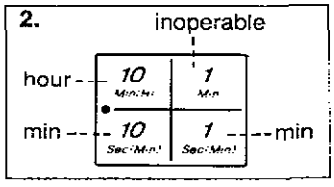
•Press Start Pad.

Notes on Cooking:
1. When selected cooking time is less than one hour, time counts down second by second.
2. When selected cooking time is over one hour, time counts down minute by minute until only "1H 00" (1 hour) remain. Display then indicates minutes and seconds and counts down second by second.

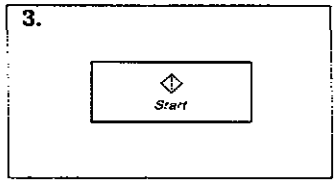
Baking without Preheating:



•Press Bake Pad until desired oven temperature appears in display window.



•Set cooking time using the pads as shown.



•Press Start Pad.

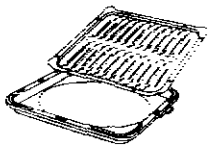
N.B. For most foods we recommend preheating on Bake function.

Grilling

The Grill Pad provide 3 Grill settings.
Press Grill Pad once for Grill 1 — High setting. Press Grill Pad twice for Grill 2 — Medium setting. Press Grill Pad 3 times for Grill 3 — Low setting.

Use of Accessory:

Square Splash Guard

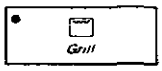


***Solid Shelf**

* Please place rack shelf and solid shelf into oven ensuring arrow points to back wall of oven.

Grilling with Preheating:

1.

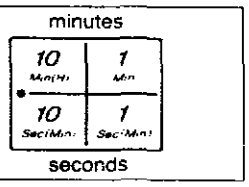


•Press Grill Pad for desired Grill setting i.e. once, twice or 3 times.

2.

•Press Start Pad.

3.



•After preheating, place Splash Guard with food onto Solid Shelf. Then set cooking time.

4.

•Press Start Pad.

Notes on Preheating:

1. After pressing Grill Pad and pressing Start Pad a "P" will appear stationary in the display window. When "P" flashes Grill has preheated and is ready for use.
2. Before preheating, remove turntable. Preheat with Solid Shelf in upper position. The "non-tip" guards of the Solid Shelf should be towards the back of the oven.
3. If oven door is not opened after preheating, oven will maintain the selected setting for approx. 30 minutes. After that, oven will shut off automatically.

Notes:

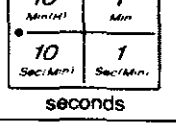
1. For more detailed information refer to your Cookbook.
2. The GRILL will only operate with the oven door closed.
3. The GRILL is thermostatically controlled and does not always glow red. This does not denote a fault with your oven.

Grilling without Preheating:

1.

•Press Grill Pad for desired Grill setting i.e. once, twice or 3 times.

2.



•Set cooking time.

3.

•Press Start Pad.

Combination Cooking

There are 3 combination settings — Grill Combination (Grill + Microwave), Bake Combination (Bake + Microwave) and Convection Combination (Convection + Microwave).

Use of Accessory:

Grill Combination

Round Wire Rack

Metal Turntable

Bake Combination

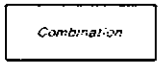
Metal Turntable

Convection Combination

Metal Turntable

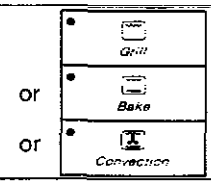
Combination Cooking:

1.



●Press Combination Pad.

2.

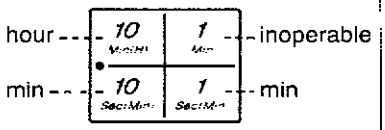


●Select the desired heater mode and set the desired oven temperature or setting.

3.

●Set the desired micro power.
, , and can be selected.
High Power ( ) cannot be selected.

4.



●Set cooking time using the pads as shown.

5.

●Press Start Pad.

Microwave Power		
	Medium	1 press
	Low	2 press
	Simmer	3 press
	Warm	4 press

Note:

1. When selected cooking time is less than one hour, time counts down second by second.
2. When selected cooking time is over than one hour, time counts down minute by minute until only "1H 00" (1 hour) remain. Display then indicates minutes and seconds and counts down second by second.
3. To select correct program for particular foods, refer to cookbook.
4. The combination programs are best used to cook your foods from a cold oven start. Placing foods to be cooked by combination into a hot oven will affect cooking times and results.
   If you wish to preheat on a combination program, follow steps 1, 2 and 3 above then press Start.
   No microwave power is in the oven on preheat, once the "P" flashes, place food in oven and enter time, press Start.

2-3 Stage Cooking

It is possible to use the various functions described on the previous pages e.g. defrost, Convection, Bake in 2-3 stage programming.
HOWEVER it is essential that the correct oven accessories are used for each function. We therefore DO NOT recommend programming different cooking functions in a sequence. Program individually to ensure you are present to switch accessories as each stage is completed and also adjust cooking times if necessary. It is quite safe to 3 stage program on Microwave only

e.g. Christmas Pudding
High Power 4 minutes
Stand 5 minutes
High Power 1 minute
(for a 21/2 pudding)

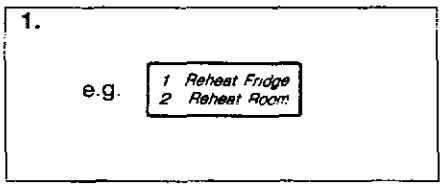
or similarly on Bake function e.g. large, rich fruit cake
190°C for 40 minutes
160°C for 1 hour 30 minutes
(This is an example only)

or similarly on Convection.

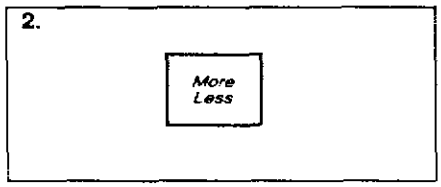
Auto Program Cooking

Auto Program cooking allows you to cook most of your favourite foods without having to select cooking times, MICROWAVE power levels or CONVECTION, BAKE temperatures.
The oven does it all automatically. For further information regarding preparation of food and cooking dishes, refer to the Cookbook.

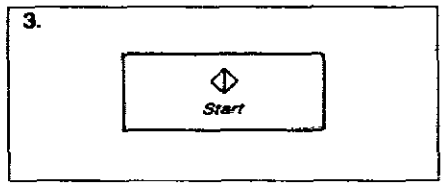
Auto Programs using Sensor (Premier model):



•Select desired category.
(e.g. "2 Reheat Room" — press twice)



•If desired, press More/Less Pad for your desired cooking result.



•Press Start Pad.

More/Less Pad:

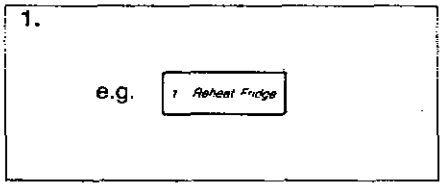
After cooking with the Auto programmes a few times, you may decide that you would prefer your food cooked a little more, or less. Use the MORE/LESS pad to adjust the cooking time by pressing it immediately after selecting the Auto Program but before pressing START Pad.

1 Press increases the cooking time by approx. 10 %.
2 Presses decreases the cooking time by approx. 10 %.
If you are satisfied with the cooking results, then do not use this pad.

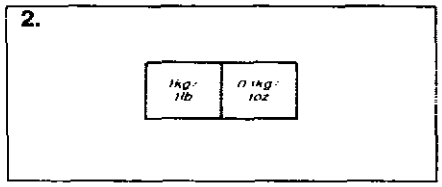
Notes:

1. The oven automatically calculates the cooking time or the remaining cooking time.
2. The door should not be opened before the time appears in the display window.
3. If the oven has previously been used on CONVECTION/BAKE/COMBINATION or GRILL, and it is too hot to be used on an AUTO SENSOR Auto Program, an "H" will appear in the display window. If this happens, press START pad and cooling fan will operate to cool oven rapidly.
   After the "H" disappears, the Auto Sensor Auto Programs may be used.
   If in a hurry, cook food manually ie select the correct MICROWAVE power and cooking TIME yourself.

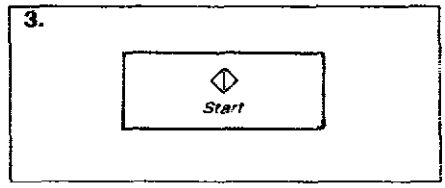
Auto Programs using Weight (Plus model):



•Select desired category.



•Enter nearest weight.



•Press Start Pad.

Entering the Weight:

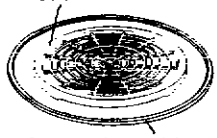
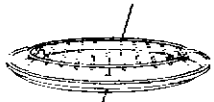
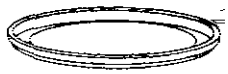
After pressing the appropriate Auto Program pad, the oven will display a kg or lb symbol — see page 6 of this manual on how to convert.
Press 1 kg/1 lb pad once for each kilogram or pound of food.
Press 0.1kg/1 oz once for each 100 g or ounce of food.
Press START Pad and oven will automatically calculate the cooking time for you.
For Auto Program Pastry, the weight entered should include the weight of the metal pie dish, ie weigh entire pie once completed and ready for cooking.

General Notes on Auto Program Cooking:

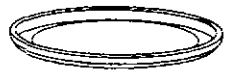
1. When an Auto Program has been selected, the category number will appear in display window.
2. It is essential to check cookbook for guidelines on Max/Min weights suitable for each Auto Program.
3. When cooking time is over 60 mins, the time will appear as Hours and Minutes.
4. Auto Programs must only be used for foods as listed on panel and as described in Cookbook. All foods should be taken from their normal place of storage ie meat from fridge etc.
5. For more detailed information, refer to your Panasonic Cookbook.

Use of Accessory:

For Premier model

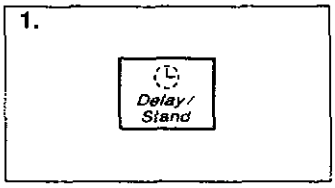
Pad	Accessory
Sensor Defrost	Plastic Defrost Rack  Glass Turntable
1 Reheat Fridge 2 Reheat Room 3 Vegetables 4 Froz.Veg/Fish 5 Fish 6 Quick Meat Sauce	Glass Turntable
7 Crisp Jackets	Round Wire Rack  Metal Turntable
8 Pastry 9 Quiche 10 Cake	 Metal Turntable
11 Pork 12 Lamb 13 Beef Med 14 Beef Well 15 Chicken	Round Wire Rack Round Splash Guard Metal Turntable
16 Chicken Pcs.	Round Splash Guard Metal Turntable

For Plus model

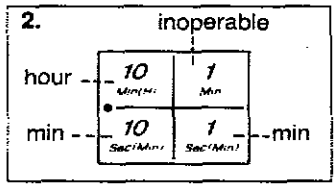
Pad	Accessory
Auto Defrost 1 Reheat Fridge 2 Reheat Room 3 Vegetables 4 Fish 5 Froz.Veg/Fish	Glass Turntable
6 Crisp Jackets	Round Wire Rack Metal Turntable
7 Pastry 12 Reheat Pizza	 Metal Turntable
8 Beef Med 9 Lamb 10 Pork 11 Chicken	Round Wire Rack Round Splash Guard Metal Turntable

Delay Start Cooking (All cooking modes except Auto Program Cooking)

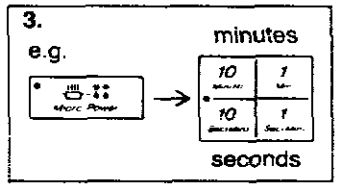
Using the Delay/Stand Pad, you are able to program Delayed Start cooking.



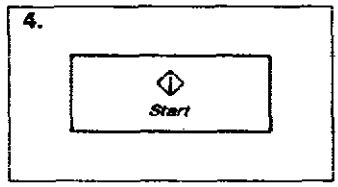
•**Press Delay/Stand Pad.**



•**Set the Delay Time by pressing Time Pads. (up to 9 hours 99 minutes)**



•**Select desired cooking program according to directions in cookbook.**



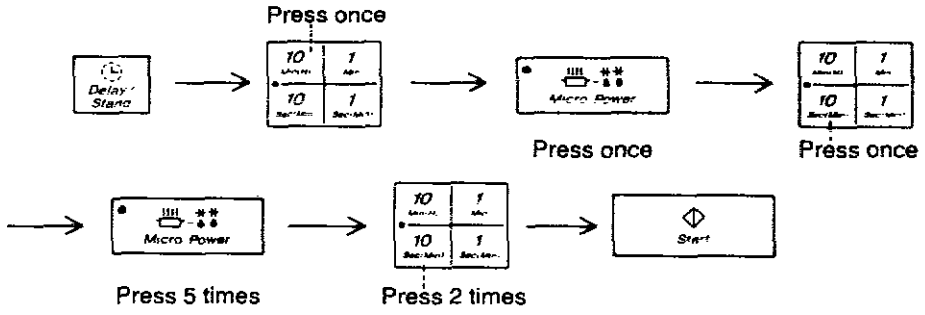
•**Press Start Pad.**

Notes:

1. Three stage cooking can be programmed including Delayed Start cooking.

e.g.

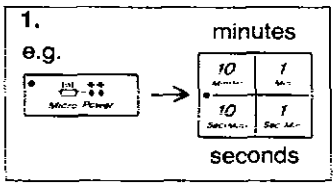
Delay/Start	1 hour
High Power	10 min.
Simmer Power	20 min.



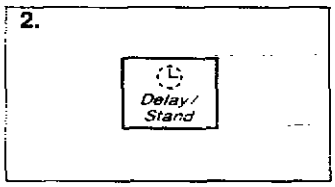
2. If the setting delay time exceeds one hour, the time will count down in units of minutes. If it is less than one hour, the time will count down in units of second.

Stand Time

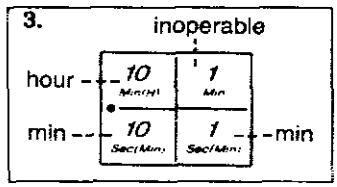
Using the Delay/Stand Pad, you can program a Stand Time after cooking is completed or use to program the oven as a minute timer.



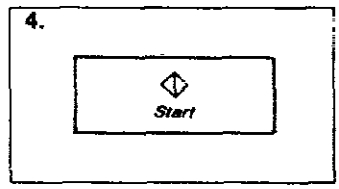
•**Select desired cooking program according to directions in the cookbook.**



•**Press Delay/Stand Pad.**



•**Set desired amount of time by pressing Time Pads. (up to 9 hours 99 minutes)**



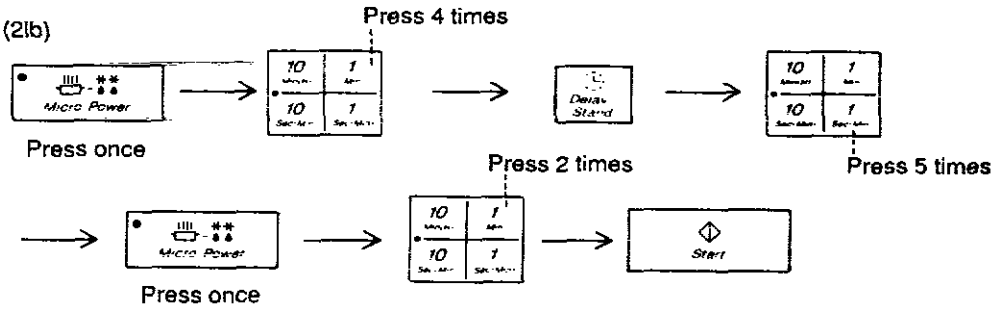
•**Press Start Pad.**

Notes:

1. Three stage cooking can be programmed including a Stand Time.

e.g. Cooking Christmas Pudding (2lb)

High Power	4 min.
Stand Time	5 min.
High Power	2 min.



2. If oven door is opened during the Stand Time, the time in display window will continue to count down.

Care of Your Dimension 4 Oven

1. Turn the oven off before cleaning.
2. Keep the inside of the oven, door seals and door seal areas clean. When food spatters or spilled liquids adhere to oven walls and door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or adrasives is not recommended.
3. After GRILL or COMBINATION cooking, the oven should be cleaned with a soft cloth squeezed in soapy water. Do NOT attempt to clean catalytic lining on the roof.
4. The outside oven surface should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
5. If the Control Panel becomes dirty, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel. When cleaning the Control Panel, leave the oven door open to prevent the oven from accidentally turning on. After cleaning touch STOP/CANCEL Pad to clear display window.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit or microwave leakage.
7. It is important to keep the turntables clean. Wash the turntables in warm soapy water or in a dishwasher. If grease accumulates or is difficult to remove, the turntables may be cleaned with a nonabrasive nylon mesh scouring pad and a nonabrasive cleanser.
8. When GRILLING or cooking by COMBINATION, some food may splatter grease on to the oven walls. If the oven is not cleaned occasionally to eliminate this grease, it can accumulate and cause the oven to "SMOKE" during use.
9. The metal turntable support should be removed frequently for cleaning. Wash the turntable support in warm soapy water. When metal turntable support is removed for cleaning, water or food particles should not be allowed to spill into the opening in the centre of the oven bottom.

Questions and Answers

Q: Why won't my oven turn on?

A: When the oven does not turn on, check the following:
1. Is the oven plugged in correctly? Remove plug from outlet, wait 10 seconds and reinsert.
2. Check circuit breaker or fuse. Reset circuit breaker or replace fuse if it is tripped or blown.
3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is problem with the outlet.

If it seems there is a problem with the oven, contact your retailer.

Q: My microwave oven causes interference with my TV. Is this normal?

A: Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, hair dryers, etc. It does not indicate a problem with your oven.

Q: The oven won't accept my program. Why?

A: The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth stage.

Q: Why does my oven light dim?

A: When cooking with a power other than HIGH, the oven must cycle to obtain the lower power levels. The oven light dims and clicking noises can be heard when the oven cycles.

Q: Sometimes warm air comes from the oven vents when I am only cooking by microwave. Why?

A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.

Q: There are humming and clicking noises from my oven when I cook by Combination. What is causing these noises?

A: The noises occur as the oven automatically switches from microwave power to convection/bake/grill only heat to create the combination setting. This is normal.

Q: Can I check the pre-set oven temperature while cooking or preheating by CONVECTION/BAKE?

A: Yes. Touch the Convection/Bake pad and the oven temperature will appear in the display window for 5 seconds.

Q: Can I use conventional oven thermometer in the oven?

A: Only when you are using Convection/Bake/Grill cooking mode. The metal in some thermometers may cause in your oven and should not be used on Microwave and Combination cooking modes.

Q: Can I easily cook my favourite recipes using CONVECTION/BAKE/GRILL?

A: Yes. You can cook your favourite recipe just as you would in a conventional oven. Check instructions in the Panasonic Cookbook for suggested oven temperatures and cooking. times.

Q: How do I check for doneness?

A: A few tests are:
- A cake should pull away from the sides of the dish.
- A toothpick or cake tester should be clean when removed from the center of a cake.
- Poultry juices are clear, and the drumstick moves freely after cooking.
- All foods should be "Piping" hot.

Q: My oven has an odour and generates smoke when using the CONVECTION, BAKE, COMBINATION and GRILL function. Why?

A: It is essential that your oven is wiped out regularly particularly after cooking by COMBINATION or GRILL. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.

Technical Specifications

Power Source:	240 V, 50 Hz
Power Consumption:	Microwave: 1480 W Maximum: 2760 W
Output:	Microwave: 800 W (IEC-705) Heater: 2700 W
Outside Dimensions:	389 mm (H) × 558 mm (W) × 520 mm (D)
Oven Cavity Dimensions:	254 mm (H) × 367 mm (W) × 387 mm (D)
Oscillation Frequency:	2,450 MHz
Built in Trim Kit:	NN-TKD01 (NN-D801/NN-D501) NN-TKD51 (NN-D851/NN-D551)
Uncrated Weight:	Approx. 34.5 kg

Specifications subject to change without notice.

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Matsushita Electric Industrial Co., Ltd.
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Printed in Japan

Read Carefully

(It is essential that **all** information contained in the Operating Instructions be read before using this appliance.)

Liquids that have been heated by microwave can suddenly erupt. This is due to layers heated to higher temperatures being trapped under the surface.

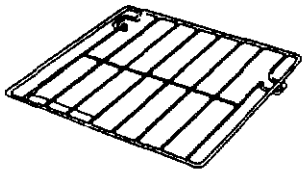
To avoid this happening to any liquid eg. coffee, custard, gravy etc. :-

1) Stir the liquid thoroughly before heating in the microwave.
2) Stir the liquid at least twice during the heating time.
3) Stir the liquid again at the end.

NEVER OVERHEAT liquids. Always use a suitable sized container, (at least one third larger) than the volume of liquid to be heated.

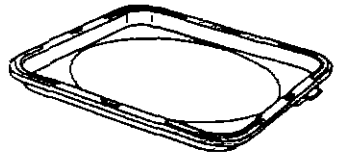
Slide in Accessories

Rack Shelf



or

Solid Shelf



Please place rack shelf and solid shelf into oven ensuring arrows point to back wall of oven. Make sure that the guides of the shelves are lifted above the runners on the cavity walls and then they will gently drop into place. This is necessary since the design of these shelves incorporate a non-tip mechanism.
If correctly inserted the trays will glide easily.
When removing the accessories raise the guides of the shelves above the runners on the cavity walls and gently slide the shelf out.